



BRIX AT HARVEST: 25.2°

pH: 3.76 g/L

TOTAL ACIDITY: 5.4

ALCOHOL: 14.1%



2017

CABERNET SAUVIGNON

NAPA VALLEY

THE WINE

Balanced by the various appellations that make up this blend, our Napa Cabernet is classic in style and defined by the diversity among the vineyards we source from.

SOURCING

Coombsville, Rutherford, Stags Leap District

VINEYARD NOTES

Sourced from various sought-after appellations, we choose premiere vineyard locations throughout the valley with distinct variances in climate, elevation, and soil type.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

Record setting rain and cooler temperatures lengthened dormancy, with first signs of budbreak mid-march. Hotter than average days in June and July brought harvest mid-August with lower than average yields across all varieties.

WINEMAKING NOTES

Classic, labor-intensive, small-lot winemaking techniques implemented. Four day cold-soak, hand punch downs for two weeks in open top fermenters. Aged in 50% new French oak for 16 months.

TASTING NOTES

Deep notes of chocolate covered cherry, dense cassis, and touches of cacao nib. Fresh blueberry throughout, with allspice, green peppercorn, and supple integrated tannins.

RELEASE DATE

January 2019